SOUR CREAM COOKIES

Time 10-12 minutes — Temp. 400° F.

1 cup shortening
1 cup sugar
2 egg yolks
½ cup thick sour cream
½ teaspoon salt
1 teaspoon nutmeg
½ teaspoon soda
1 teaspoon vanilla
4 cups sifted flour

1 — Cream the shortening.
2 — Add sugar and cream well.
3 — Add beaten egg yolks and sour cream.
4 — Sift dry ingredients and gradually add to creamed mixture, creaming well after each addition.
5 — Add vanilla and mix well.
6 — Fill a MIRRO Aluminum Cooky Press.
7 — Form desired shapes on ungreased MIRRO Aluminum Cooky Sheets. Yield 12 doz.

6 min CHOCOLATE BARS

Time 8-10 Minutes — Temp. 375° F.

¾ cup shortening
1 cup sugar
1 egg
¼ teaspoon salt
2 squares melted unsweetened chocolate
2 tablespoons milk
½ teaspoon vanilla
2 cups sifted cake flour

1 — Cream the shortening.
2 — Gradually add sugar.
3 — Add well beaten egg, salt, chocolate, milk and vanilla.
4 — Gradually add flour.
5 — Put bar plate in cooky press and fill press.
6 — Make long strips on ungreased MIRRO Aluminum Cooky Sheets and cut into desired lengths. Yield 7 doz.

Printed in U.S.A. T-160

HOW TO MAKE FANCY COOKIES

RECIPES FROM THE MIRRO *Test Kitchen*

DO NOT GREASE COOKY SHEETS

STAND PRESS UPRIGHT on ungreased aluminum cooky sheet, hold press as illustrated, and turn hand grip to right until edge of cooky can be seen on the sheet. Then a slight reverse (leftward) turn of the handle will release the pressure and cut the dough when the press is lifted, forming a perfect shape. After a few tries, it is easy to make cookies of any desired size by watching the distance the hand grip is turned.

BAR COOKIES, Sticks, Pinwheels, Pretzels, etc. are made with the bar or star plate with the press held in a slanting position instead of upright. Steaks, etc. may also be decorated with mashed potato borders. Small buds are made with the star plate, using the press in the vertical position.

THOROUGH CLEANING is essential. Wash in hot, soapy water before using first time. Remove both caps and wash out all dough after using. Clean threaded rod especially. If cap sticks, tap lightly on wood. Do not injure threads with hammer or wrench.

ALUMINUM COOKY SHEETS are best for all cooky baking. Cookies brown more quickly and evenly, top and bottom, with much less possibility of burning. They slide off readily. Butter cookies require no greasing.

BAKING COOKIES: Be sure to have the oven hot enough to quickly set the cooky. This prevents the cooky from spreading and losing shape. Light butter cookies require 400° to 425° F., and chocolate or spice butter cookies require 375° to 400° F.

HOW TO OPERATE New MIRRO COOKY PRESS

SELECT FORMING PLATE: Unscrew cap from end opposite hand grip. Put forming-plate into cap with numbered side up (toward inside of press) and turn to lock in place. Replace cap.

TO FILL: Turn hand grip to the left to unscrew the plunger as far as it will go. Unscrew cap containing plunger. Set the barrel on a flat surface, forming-plate down, and pack the dough into the barrel carefully to prevent air pockets. Replace cap and plunger.

IMPORTANT

Using the MIRRO cooky press is simple, and the results are delightful, but like all new equipment, it requires a bit of study and a bit of practice. For added variety and attractiveness, you may also use vegetable colors to tint some of the cooky dough.

WHAT TO DO to make perfect cookies with the MIRRO Alumilite Cooky Press —

1. Follow **all** directions regarding the care and use of the press.
2. Follow **all** suggestions regarding recipes.
3. Use standard, level measures when making recipes, otherwise the proportions may be wrong and the dough of incorrect consistency.
4. Use sifted all-purpose flour for recipes accompanying the press.
5. Use a soft, not crumbly, dough.

WHAT NOT TO DO in order to make perfect cookies with the MIRRO Alumilite Cooky Press.

1. Do **not** add all of the flour specified in the recipe before first trying the dough for consistency. Due to variations in flour and size of eggs it sometimes becomes necessary to omit some of the flour or to add an additional one or two tablespoons.
2. Do **not** grease the cooky sheets for butter cookies — only lightly for meringues.
3. Do **not** flour the cooky sheets.
4. Do **not** add all of the flour at one time. Mix it in gradually.
5. Do **not** raise press from Cooky Sheet before enough dough has been forced onto the sheet.

VELVET COOKIES

Time 10-12 Minutes — Temp. 400° F.

¾ cup shortening
¾ cup sifted confectioner's sugar
2 tablespoons peanut butter
1 egg
1 teaspoon vanilla extract
¼ teaspoon almond extract
2 cups sifted flour
1 teaspoon baking powder
¼ teaspoon salt

1 — Cream the shortening and add sugar slowly.
2 — Stir in the peanut butter, egg and extracts.
3 — Sift flour, baking powder and salt.
4 — Gradually add dry ingredients to creamed mixture.
5 — Fill a MIRRO Aluminum Cooky Press.
6 — Form into desired shapes on ungreased MIRRO Aluminum Cooky Sheets. Yield 7 doz.

BROWN SUGAR SPRITZ

Time 8-10 Minutes — Temp. 400° F.

½ cup shortening
1 cup light brown sugar
1 egg beaten
1 teaspoon vanilla
2¼ cups sifted flour
¼ teaspoon salt

1 — Cream the shortening well.
2 — Add sugar gradually.
3 — Stir in the egg and vanilla.
4 — Gradually add the flour, sifted with the salt.
5 — Fill a MIRRO Aluminum Cooky Press.
6 — Form fancy designs on ungreased MIRRO Aluminum Cooky Sheets. Yield 7 doz.

DO NOT GREASE

PEANUT BUTTER COOKIES

Time 10-12 Minutes — Temp. 400° F.

½ cup shortening
½ cup sugar (granulated)
½ cup sugar (brown)
1 egg beaten
½ cup moist peanut butter
½ teaspoon soda
1 tablespoon hot water
¼ teaspoon salt
1¼ cups sifted flour

1 — Cream the shortening.
2 — Gradually add sugar and cream well.
3 — Add the eggs, hot water and peanut butter.
4 — Sift flour, soda and salt together.
5 — Gradually add dry ingredients to creamed mixture.
6 — Fill a MIRRO Aluminum Cooky Press.
7 — Form cookies on ungreased MIRRO Aluminum Cooky Sheets. Yield 6 doz.

MOLASSES SPICE COOKIES

Time 10-12 Minutes — Temp. 375° F.

½ cup shortening
½ cup sugar
1 egg
¼ cup molasses
2½ cups sifted flour
¼ teaspoon baking soda
¼ teaspoon salt
¼ teaspoon allspice
¼ teaspoon cloves
¼ teaspoon mace
½ teaspoon cinnamon
½ teaspoon ginger

1 — Cream the shortening.
2 — Add sugar gradually and cream well.
3 — Add the egg.
4 — Add molasses.
5 — Sift flour, baking soda, salt and spices.
6 — Gradually add dry ingredients to creamed mixture.
7 — Fill a MIRRO Aluminum Cooky Press.
8 — Form cookies on ungreased MIRRO Aluminum Cooky Sheets. Yield 7 Dozen.

SPRITZ COOKIES 1963

Time 10-12 Minutes — Temp. 400° F.

1 cup shortening
¾ cup sugar
1 egg
2¼ cups sifted flour (Less 1/4 c)
¼ teaspoon salt
½ teaspoon baking powder
1 teaspoon lemon extract

2 c. flour plus 2 Tbsp.

1 — Cream the shortening.
2 — Gradually add sugar and cream well.
3 — Beat in the egg and extract.
4 — Gradually add the flour, sifted with the salt and baking powder.
5 — Fill a MIRRO Aluminum Cooky Press.
6 — Form into desired shapes on ungreased MIRRO Aluminum Cooky Sheets. Yield 6 doz.

LEMON CRISPS

Time 10-12 Minutes — Temp. 400° F.

1 cup shortening
½ cup granulated sugar
½ cup brown sugar
1 egg
1 teaspoon grated lemon rind
2½ cups sifted flour
¼ teaspoon salt
¼ teaspoon soda
2 tablespoons lemon juice

1 — Cream the shortening.
2 — Gradually add sugar and lemon juice creaming well.
3 — Add egg and grated lemon rind.
4 — Sift flour, salt and soda. Add to creamed mixture a little at a time.
5 — Fill a MIRRO Aluminum Cooky Press.
6 — Form cookies on ungreased MIRRO Aluminum Cooky Sheets. Yields 7 dozen.

COOKY SHEETS